

# 2016

## EL CORO

# PINOT NOIR

**E**l Coro Vineyard is a twenty-acre block perched atop the highest elevation of our Estate, its volcanic soils are much less dense than the adobe clay soils of our La Cruz vineyard. Days when morning fog settles over the property, the El Coro block is the first to be clear and exposed to the sun and wind. The open exposure of this hilltop block has a dramatic effect on the thickness of the skins and leads to more intense fruit and acid profile for this wine. This combination of fog, sunshine, and wind create a microclimate that is unique to our area.

The growing season for 2016 marked the return of normal annual rainfall to Sonoma County. Steady and consistent rain filled our Irrigation reservoirs just short of maximum capacity. Four years of drought conditions, which have dominated the growing seasons, finally gave way to an awakening of vigor and growth. Unlike 2015, the weather during bloom was ideal and fruit set was close to maximum. However, since the cluster count is influenced by slightly below normal, due to the cool May in 2015. The Long growing season of the Petaluma Gap is always influenced by the temperatures of autumn. In 2016, the temperatures of August were as mild as any year in recent memory. This allowed every block on the Estate to receive 10-20 extra days of phenolic ripening compared to the previous four years.

There are six different clones planted in El Coro and the four most prominent in our blend are 828, 667, 777 and a proprietary clone grafted from the famed La Tache Vineyard in Burgundy. Keller Estate is a true estate producing wines exclusively from fruit grown on our family's property. For this reason, our goal is to create wines that showcase the diversity and unique characteristics of our Estate: El Coro vineyard is no exception. This wine is a wonderful expression of power and grace with the ability to age many years in your cellar.

This complex wine shows bright hibiscus, vanilla and dark cherry aromas. Forest floor, blackberry and cassis fill the palate with a kiss of oak on the finish. Serious layered tannins round out this intense, yet delicate wine.

PRODUCTION:	211 cases
HARVEST DATES:	September 19, 2016
BOTTLING DATE:	July 19, 2017
PH:	3.65
TOTAL ACIDITY:	5.4 g/L
ALCOHOL:	14.1%



## KELLER ESTATE